

Mario's Melt in Your Mouth Cheese Pizza

Ingredients	50 Servings Weight or Measure	OR	100 Servings Weight or Measure	Directions
Cold Water USDA Vegetable Oil Granulated Sugar Rapid Rise Yeast Table Salt USDA Whole Wheat Flour USDA Bread Flour USDA Oats			11.5 cups 1.5 cups .75 cups 5 Tbsp. 2 Tbsp. 5 pounds 5 pounds 2 cups	Place cold water and oil into 20 qt. mixing bowl. Add sugar, yeast & salt to liquid. Whisk until ingredients are incorporated. Add wheat flour, bread flour & oats. Using a dough hook attachment, mix ingredients for 5 minutes. Dough should pull away from sides of the bowl and form a pliable ball.
				Place dough on clean, dry surface. Using a dough cutter, cut dough into 20 oz. dough hunks. Form dough into a ball by pulling the outsides of the dough towards the bottom repeatedly until it forms a round ball. It is important that the ball is round. Place dough ball on a sheet pan six balls to a pan. Refrigerate dough. Refrigerate for at least 12 hours.
USDA Tomato Sauce Italian Seasonings Garlic Powder Table Salt			1- #10 Can 4 Tbsp. 2 Tbsp. 1 Tsp.	In a large plastic container, whisk all ingredients together until incorporated. Refrigerate sauce.
				Remove dough ball from refrigeration. On clean dry surface, place dough ball "top side" down on counter. Use your fingers to lightly push the dough ball down into the shape of a flattened circle. You may need to use a little flour to keep dough "skin" from sticking to surfaces. Use a rolling pin to roll dough out into a thin 18" diameter circle.
15" paper baking tray				Center pizza skin onto baking tray. Twist dough that lies beyond the tray and fold over the top of the pizza skin. This should create an appealing outer edge to the pizza skin.
Pizza Skin Pizza Sauce USDA Mozzarella, Shredded			1 ½ cup 16 oz.	Place pizza sauce on the center of the pizza skin. Using a large spoon, evenly spread the sauce on the pizza skin. Be careful to not touch the edge of the pizza skin. Evenly spread the shredded mozzarella over the sauce on the skin. Careful not to get cheese on outer edge of pizza. Set aside on a speed rack to rise. Time will vary depending on the temperature of the kitchen. Allow pizza to rise according to preference.
				Preheat convection oven to 400 F. Place pizza in oven. Bake for approximately 10 minutes, spinning half way through the baking process. Remove from

oven when cheese is golden and crust is cooked through (Each oven will vary). Allow to set for about a minute and then cut into 8 even slices. Serve immediately. Pizza can stay in warmer for up 30 minutes.

Recipe Title: Mario’s Melt in Your Mouth Cheese Pizza

Please check one: X Entrée ☐ Side Dish **Serving Size: 1 slice (1/8 of a pie)**

Please select number of servings: ☐ 50 Servings X 100 Servings (104)

Each recipe must; 1) have a current USDA Food as the primary ingredient by weight OR 2) include at least three USDA foods.

Notes:

Nutrients Per Serving (If known, not required for contest)		
Calories	Saturated Fat	Sodium

Contributions	(Required)
Meat / Meat Alternate	__2__ oz eq
Grains	__2.5__ oz eq
Fruits	__0__ cups
Vegetables	__0__ cups